

[Generate Collection](#) [Print](#)

L3: Entry 1 of 1

File: DWPI

Oct 4, 1999

)ERWENT-ACC-NO: 2000-060758

)ERWENT-WEEK: 200146

)COPYRIGHT 2004 DERWENT INFORMATION LTD

)TITLE: Preserving non edible collagen film for foodstuffs - by wetting it with a sodium chloride solution with controlled salt content and pH, and packaging it in the absence of air

)INVENTOR: RYDENFORS, G

)PATENT-ASSIGNEE:

ASSIGNEE

CODE

TRIPASIN AB

TRIPN

)RORITY-DATA: 1998SE-0001173 (April 3, 1998)

[Search Selected](#)[Search All](#)[Clear](#)

)PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
<input type="checkbox"/> SE 9801173 A	October 4, 1999		008	A22C013/00
<input type="checkbox"/> SE 515441 C2	August 6, 2001		000	A22C013/00

)APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
SE 9801173A	April 3, 1998	1998SE-0001173	
SE 515441C2	April 3, 1998	1998SE-0001173	

)INT-CL (IPC): [A22 C 13/00](#)

)ABSTRACTED-PUB-NO: SE 9801173A

)ASIC-ABSTRACT:

)NOVELTY - The collagen film is wetted with a sodium chloride solution having a controlled salt content and pH, and then packaged in the absence of air in a material with good barrier properties. DETAILED DESCRIPTION - A wetted, stabilised, non-edible collagen film with good durability and used for foodstuffs has a water content of 30-50 wt.% and on the film surface there is an excess of at least 5 wt.% aqueous sodium chloride solution having a concentration 5-25 wt.% and a pH of 2.5-5.5. The film is packaged in an essentially air-free manner inside a packaging comprising a material with good barrier properties. An INDEPENDENT CLAIM is also included for a method for softening, stabilising and preserving non-edible collagen film material for foodstuffs, by treating the film with an aqueous sodium chloride solution (5-25 wt.%) at pH 2.5-5.5 so that the film acquires a moisture content of 30-50 wt.% and an excess of at least 5 wt.% sodium chloride solution on the film surface, and then packaging the film in an essentially air-free manner in the above packaging.

)SE - None given.

)ADVANTAGE - Wetting and packaging the collagen film in the absence of air in a salt solution with controlled salt content and pH improves the non-perishability of the film during storage at room temperature, enabling it to be stored for up to 12 months. The salt solution also softens

:he collagen, lubricating the surface and avoiding the need for grease or fat to be used.

:HOSEN-DRAWING: Dwg.0/0

:TITLE-TERMS: PRESERVE NON EDIBLE COLLAGEN FILM FOOD WET SODIUM CHLORIDE SOLUTION CONTROL SALT
CONTENT PH PACKAGE ABSENCE AIR

:)ERWENT-CLASS: D12

:)PI-CODES: D02-A03D; D03-A; D03-H02F;

:)ECONDARY-ACC-NO:

:)PI Secondary Accession Numbers: C2000-016696

[Previous Doc](#)

[Next Doc](#)

[Go to Doc#](#)